



## EGGPLANT & SWEET POTATO CURRY

- 4 tablespoons olive oil
- 1 large onion, diced
- 3 cloves garlic, minced
- 1 large sweet potato, cubed
- 1 large eggplant, peeled and cubed
- 2 cups water
- 1 ½ cups mild salsa
- 1 teaspoon salt
- 1 tablespoon curry powder
- 1 tablespoon turmeric
- 1 teaspoon grated ginger

Saute onion and garlic in oil. Add spices and seasoning and let simmer on medium flame. Add 1 cup of water and cubed sweet potatoes. Cook together for 12 minutes. Add eggplant and small amounts of water as needed to prevent curry from sticking to skillet. Serve on rice, couscous or quinoa. Garnish with chopped cilantro, if desired.